

# Maria J Sousa-Gallagher

## List of Publications by Citations

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57  
papers

2,519  
citations

22  
h-index

50  
g-index

59  
ext. papers

2,767  
ext. citations

5.3  
avg, IF

5.17  
L-index

#	Paper	IF	Citations
57	Biochemical pathways for the production of flavour compounds in cheeses during ripening: A review. <i>Dairy Science and Technology</i> , <b>2000</b> , 80, 293-324		797
56	Advances in the study of proteolysis during cheese ripening. <i>International Dairy Journal</i> , <b>2001</b> , 11, 327-345	3.5	470
55	Shrinkage and porosity of banana, pineapple and mango slices during air-drying. <i>Journal of Food Engineering</i> , <b>2008</b> , 84, 430-440	6	116
54	Comparison of Plant and Animal Rennets in Terms of Microbiological, Chemical, and Proteolysis Characteristics of Ovine Cheese. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 74-81	5.7	74
53	Preliminary observations on proteolysis in Manchego cheese made with a defined-strain starter culture and adjunct starter ( <i>Lactobacillus plantarum</i> ) or a commercial starter. <i>International Dairy Journal</i> , <b>2003</b> , 13, 169-178	3.5	74
52	Use of galactomannan edible coating application and storage temperature for prolonging shelf-life of Regional Cheese. <i>Journal of Food Engineering</i> , <b>2010</b> , 97, 87-94	6	72
51	Sorption isotherms and moisture sorption hysteresis of intermediate moisture content banana. <i>Journal of Food Engineering</i> , <b>2008</b> , 86, 342-348	6	64
50	Advances in the role of a plant coagulant ( <i>Cynara cardunculus</i> ) in vitro and during ripening of cheeses from several milk species. <i>Dairy Science and Technology</i> , <b>2002</b> , 82, 151-170		62
49	Development of shelf-life kinetic model for modified atmosphere packaging of fresh sliced mushrooms. <i>Journal of Food Engineering</i> , <b>2012</b> , 111, 466-473	6	56
48	Engineering packaging design accounting for transpiration rate: Model development and validation with strawberries. <i>Journal of Food Engineering</i> , <b>2013</b> , 119, 370-376	6	53
47	Proteolysis of Ovine and Caprine Caseins in Solution by Enzymatic Extracts from Flowers of <i>Cynara cardunculus</i> . <i>Enzyme and Microbial Technology</i> , <b>1998</b> , 22, 305-314	3.8	53
46	Evaluation of MAP engineering design parameters on quality of fresh-sliced mushrooms. <i>Journal of Food Engineering</i> , <b>2012</b> , 108, 507-514	6	42
45	Integrative mathematical modelling for MAP design of fresh-produce: Theoretical analysis and experimental validation. <i>Food Control</i> , <b>2013</b> , 29, 444-450	6.2	38
44	New sustainable approach to reduce cassava borne environmental waste and develop biodegradable materials for food packaging applications. <i>Food Packaging and Shelf Life</i> , <b>2016</b> , 7, 8-19	8.2	34
43	Storage and lyophilization effects of extracts of <i>Cynara cardunculus</i> on the degradation of ovine and caprine caseins. <i>Food Chemistry</i> , <b>2001</b> , 72, 79-88	8.5	29
42	Evaluation of novel bitter cassava film for equilibrium modified atmosphere packaging of cherry tomatoes. <i>Food Packaging and Shelf Life</i> , <b>2017</b> , 13, 1-14	8.2	28
41	Degradation of Caseins from Milk of Different Species by Extracts of <i>Centaurea calcitrapa</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 3760-3765	5.7	28

40	Identification of Peptides from Ovine Milk Cheese Manufactured with Animal Rennet or Extracts of <i>Cynara cardunculus</i> Coagulant. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 4034-4041	5.7	25
39	Proteolysis in miniature Cheddar-type cheeses made using blends of chymosin and <i>Cynara cardunculus</i> proteinases as coagulant. <i>International Journal of Dairy Technology</i> , <b>2003</b> , 56, 52-58	3.7	23
38	Effects of processing conditions on the caseinolytic activity of crude extracts of <i>Cynara cardunculus</i> L./Efectos de las condiciones de extracci3n sobre la actividad caseinol3tica de los extractos de <i>Cynara cardunculus</i> L. <i>Food Science and Technology International</i> , <b>1996</b> , 2, 255-263	2.6	23
37	Influence of pasteurization of milk and addition of starter cultures on protein breakdown in ovine cheeses manufactured with extracts from flowers of <i>Cynara cardunculus</i> . <i>Food Chemistry</i> , <b>1996</b> , 57, 549-556	8.5	23
36	Biotechnological approaches for the production of natural colorants by <i>Talaromyces</i> / <i>Penicillium</i> : A review. <i>Biotechnology Advances</i> , <b>2020</b> , 43, 107601	17.8	23
35	Mathematical modelling of the kinetic of quality deterioration of intermediate moisture content banana during storage. <i>Journal of Food Engineering</i> , <b>2008</b> , 84, 359-367	6	22
34	Ripening of ovine milk cheeses: effects of plant rennet, pasteurization, and addition of starter on lipolysis. <i>Food Chemistry</i> , <b>1997</b> , 59, 427-432	8.5	20
33	Novel waste printed circuit board recycling process with molten salt. <i>MethodsX</i> , <b>2015</b> , 2, 100-6	1.9	19
32	Analysis of pyrolysis liquid obtained from whole tyre pyrolysis with molten zinc as the heat transfer media using comprehensive gas chromatography mass spectrometry. <i>Journal of Analytical and Applied Pyrolysis</i> , <b>2015</b> , 116, 49-57	6	19
31	Process conditions effect on the quality of banana osmotically dehydrated. <i>Journal of Food Engineering</i> , <b>2011</b> , 103, 401-408	6	18
30	Effect of defined-strain surface starters on the ripening of Tilsit cheese. <i>International Dairy Journal</i> , <b>2004</b> , 14, 871-880	3.5	17
29	Assessment of the Dyeing Properties of the Pigments Produced by <i>Talaromyces</i> spp. <i>Journal of Fungi (Basel, Switzerland)</i> , <b>2017</b> , 3,	5.6	16
28	Determination of the respiration rate parameters of cherry tomatoes and their joint confidence regions using closed systems. <i>Journal of Food Engineering</i> , <b>2017</b> , 206, 13-22	6	15
27	Economic assessment of a 40,000 t/y mixed plastic waste pyrolysis plant using direct heat treatment with molten metal: A case study of a plant located in Belgium. <i>Waste Management</i> , <b>2021</b> , 120, 698-707	8.6	13
26	Selection of best conditions of inoculum preparation for optimum performance of the pigment production process by <i>Talaromyces</i> spp. using the Taguchi method. <i>Biotechnology Progress</i> , <b>2017</b> , 33, 621-632	2.8	12
25	Effect of heat exposure on the colour intensity of red pigments produced by <i>Penicillium purpurogenum</i> GH2. <i>Journal of Food Engineering</i> , <b>2015</b> , 164, 21-29	6	12
24	Identification of critical quality parameters and optimal environment conditions of intermediate moisture content banana during storage. <i>Journal of Food Engineering</i> , <b>2008</b> , 85, 163-172	6	12
23	Ripening of Camembert-type cheese made from caprine milk using calf rennet or kid rennet as coagulant. <i>International Journal of Dairy Technology</i> , <b>2005</b> , 58, 13-18	3.7	11

22	Integrated sustainable process design framework for cassava biobased packaging materials: Critical review of current challenges, emerging trends and prospects. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 56, 103-114	15.3	11
21	Novel Intact Bitter Cassava: Sustainable Development and Desirability Optimisation of Packaging Films. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 801-812	5.1	10
20	Perstraction of Intracellular Pigments through Submerged Fermentation of <i>Talaromyces</i> spp. in a Surfactant Rich Media: A Novel Approach for Enhanced Pigment Recovery. <i>Journal of Fungi (Basel, Switzerland)</i> , <b>2017</b> , 3,	5.6	10
19	Quantitative assessment of the impact of the type of inoculum on the kinetics of cell growth, substrate consumption and pigment productivity by <i>Penicillium purpurogenum</i> GH2 in liquid culture with an integrated stochastic approach. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 96, 221-231	4.9	10
18	Medium design from corn cob hydrolyzate for pigment production by <i>Talaromyces atrovirens</i> GH2: Kinetics modeling and pigments characterization. <i>Biochemical Engineering Journal</i> , <b>2020</b> , 161, 107698	4.2	9
17	Use of exogenous streptokinase to accelerate proteolysis in Cheddar cheese during ripening. <i>Dairy Science and Technology</i> , <b>2004</b> , 84, 527-538		9
16	Broadband Acoustic Resonance Dissolution Spectroscopy (BARDS): A Novel Approach To Investigate the Wettability of Pharmaceutical Powder Blends. <i>Molecular Pharmaceutics</i> , <b>2018</b> , 15, 31-39	5.6	7
15	Quality by design for packaging of granola breakfast product. <i>Food Control</i> , <b>2013</b> , 29, 438-443	6.2	6
14	Emerging Technologies to Extend the Shelf Life and Stability of Fruits and Vegetables <b>2016</b> , 399-430		6
13	Effective utilisation of cassava bio-wastes through integrated process design: A sustainable approach to indirect waste management. <i>Chemical Engineering Research and Design</i> , <b>2016</b> , 102, 159-167	5.5	5
12	Effect of temperature and initial moisture content on sorption isotherms of banana dried by tunnel drier. <i>International Journal of Food Science and Technology</i> , <b>2008</b> , 43, 1430-1436	3.8	5
11	Acceleration of proteolysis during ripening of Cheddar-type cheese using of a streptokinase-producing strain of <i>Lactococcus</i> . <i>Journal of Dairy Research</i> , <b>2006</b> , 73, 70-3	1.6	5
10	Combined effect of plasma treatment and equilibrium modified atmosphere packaging on safety and quality of cherry tomatoes. <i>Future Foods</i> , <b>2021</b> , 3, 100011	3.3	5
9	Integrated process standardisation as zero-based approach to bitter cassava waste elimination and widely-applicable industrial biomaterial derivatives. <i>Chemical Engineering and Processing: Process Intensification</i> , <b>2016</b> , 108, 139-150	3.7	4
8	Scrap tyre recycling process with molten zinc as direct heat transfer and solids separation fluid: A new reactor concept. <i>MethodsX</i> , <b>2016</b> , 3, 399-406	1.9	2
7	Quantitative and mechanistic analysis of impact of novel cassava-assisted improved processing on fluid transport phenomenon in humidity-temperature-stressed bio-derived films. <i>European Polymer Journal</i> , <b>2017</b> , 91, 436-451	5.2	1
6	Engineered food supplement excipients from bitter cassava for minimisation of cassava processing waste in environment. <i>Future Foods</i> , <b>2020</b> , 1-2, 100003	3.3	1
5	Effect of Hydrodynamic Conditions and Geometric Aspects on the Permeance of Perforated Packaging Films. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 1527-1536	5.1	0

4	A Meta-study of the Permeance of Perforated Packaging Films to Oxygen and Carbon Dioxide. <i>Food Engineering Reviews</i> ,1	6.5	o
3	Analysis of commercially available packages of fresh-cut fruits. <i>Acta Horticulturae</i> , <b>2018</b> , 453-458	0.3	o
2	Pa through Ph851-957		
1	The impact of proportion of different cut-fruits on respiration rate of fruit salad. <i>Acta Horticulturae</i> , <b>2018</b> , 359-364	0.3	